



# Cocktails

Berry Berry Cocktail

CC Manhattan

CC Whisky Sour

Classic Cosmopolitan

Cocktail Cosmopolitan

Crystal

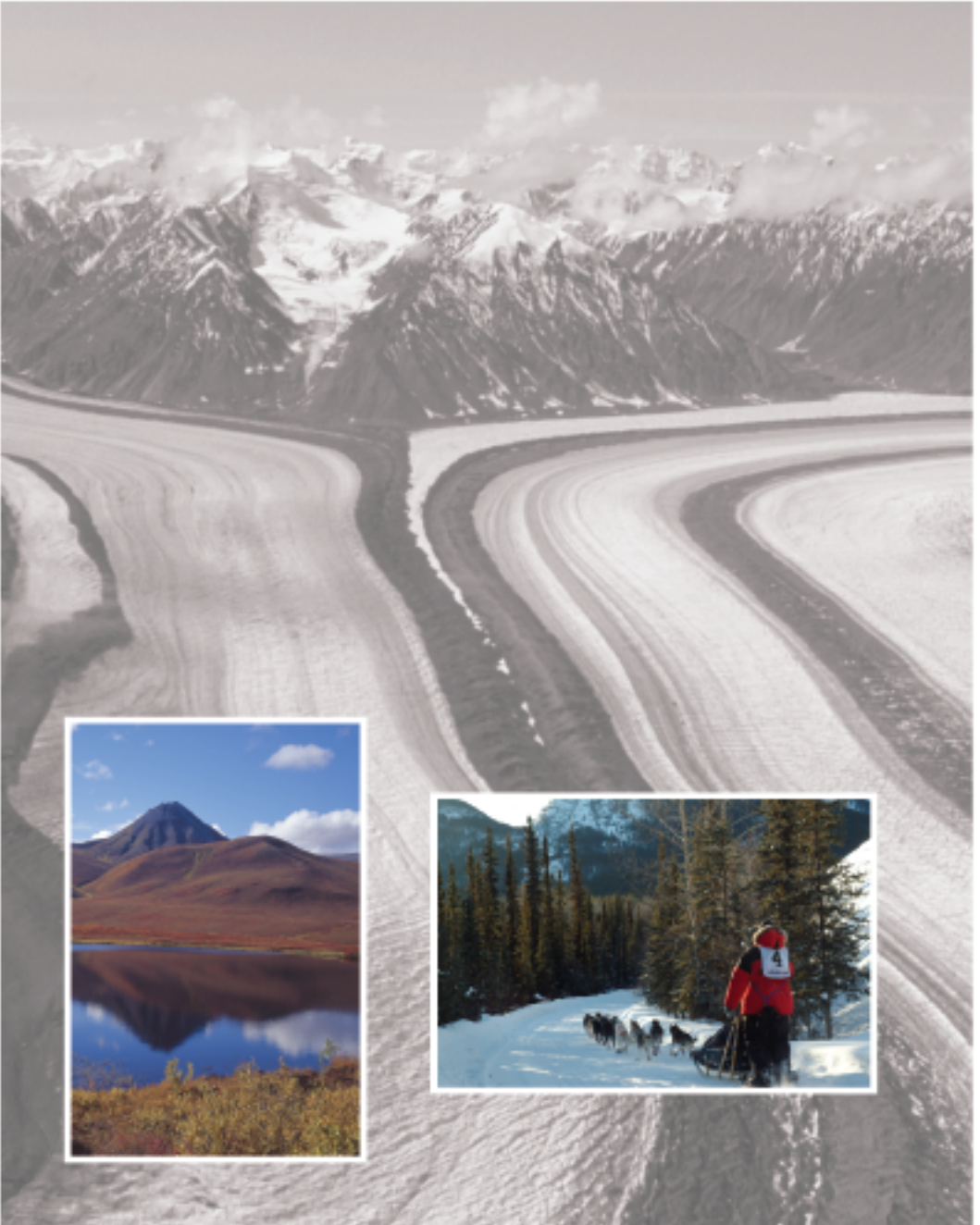
Honey Summer Sangria

Vodka Ice Wine Martini

Vodka Seabreeze

Paradise

Snowball Martini



**Large picture:** Aerial shot of Kaskawulsh Glacier in Kluane National Park, Yukon. Courtesy of Government of Yukon Photo. **Left picture:** Lake with Ogilvie Mountains in the background. Courtesy of Government of Yukon Photo. **Right picture:** Dog team on the Yukon Quest. Courtesy of Government of Yukon Photo.

From left to right:

CC Manhattan

Snowball Martini

Vodka Ice Wine Martini

Cocktail Cosmopolitan





# Berry Berry Cocktail

45 mL Canadian vodka  
handful of fresh berries  
ice cubes and/or fruit juice

## Method

Blend at high speed until the ice is crushed. Serve immediately.

*Source: Canadian Iceberg Vodka Corporation ([www.icebergvodka.com](http://www.icebergvodka.com))*

# CC Manhattan

45 mL Canadian whisky  
15 mL sweet vermouth  
dash Angostura® bitters  
maraschino cherry

## Method

Stir all ingredients together.

*Source: Hiram Walker & Sons Limited (Canadian Club Whisky)  
([www.canadianclubwhisky.com](http://www.canadianclubwhisky.com))*

# CC Whisky Sour

60 mL Canadian whisky

juice of half a lemon

1/2 teaspoon sugar

maraschino cherry

## Method

Stir all ingredients together.

*Source: Hiram Walker & Sons Limited (Canadian Club Whisky)  
(www.canadianclubwhisky.com)*

## Whisky

Canadian whisky is characterized by a delicate flavour and light body. It is made from cereal grains (predominately corn followed by rye, barley and wheat), distilled in continuous stills and aged at least 2 years, although most are aged 6 years or more. Individuality in Canadian whisky, like blended Scotch whisky, comes from blending whiskies made from various grains, strengths, and ages until just the right balance is achieved. The result is light, clean and muted in flavour.

# Classic Cosmopolitan

30 mL Canadian whisky

15 mL triple sec or orange liqueur

15 mL lime juice

15 mL cranberry juice

lime wedge to garnish

## Method

Shake liquid ingredients very well in a shaker with ice. Place a lime wedge on the rim of a martini glass. Pour mix into the glass.

*Source: Hiram Walker & Sons Limited (Canadian Club Whisky)  
(www.canadianclubwhisky.com)*

# Cocktail Cosmopolitan

45 mL Canadian vodka  
15 mL orange flavoured liqueur  
35 mL cranberry juice  
15 mL lime juice  
orange peel garnish

## Method

Blend or stir the ingredients in a chilled cocktail glass or a rocks glass with ice. Twist the orange peel to release oils and add to drinks.

*Source: Canadian Iceberg Vodka Corporation ([www.icebergvodka.com](http://www.icebergvodka.com))*

# Crystal

30 mL Canadian ice wine  
30 mL dry sparkling wine

## Method

Stir all ingredients together.

*Source: Agriculture and Agri-Food Canada ([www.ats.agr.gc.ca/eu/recipes\\_e.htm](http://www.ats.agr.gc.ca/eu/recipes_e.htm))*

## Icewines

Icewine is the sweet, luscious and intensely flavoured dessert wine made from grapes that have been frozen on the vine. Canadian icewines are produced in both Ontario and British Columbia, with most being made from the thick-skinned white grape Vidal or Riesling varieties. Icewines cannot be harvested until the temperature reaches at least -8 to -10 Celsius, which means the usual harvest time can be as late as December or January. The grapes are picked by hand and pressed when nearly frozen solid, resulting in only the smallest quantities of juice with highly concentrated natural sugars and high acidity. Within each frozen grape are the flavours of the tropics: pineapple, guava, passion fruit and mango.

# Honey Summer Sangria

175 mL Canadian liquid honey

75 mL water

2 oranges

1 lemon

1 lime

750 mL red wine

3 cloves

## Method

Boil the honey and water, stirring constantly then add the cloves. Thinly slice the fruit and add to the honey-water. Marinate overnight in the refrigerator. Add the wine 4 hours before serving. To serve, chill well and pour into a punch bowl with lots of ice.

*Source: Bee Maid Honey ([www.beemaid.com](http://www.beemaid.com))*

# Vodka Ice Wine Martini

60 mL Canadian vodka

15 mL Canadian ice wine

## Method

Shake lightly over ice and strain into a martini glass.

*Source: Canadian Iceberg Vodka Corporation ([www.icebergvodka.com](http://www.icebergvodka.com))*



# Vodka Seabreeze

45 mL Canadian vodka

90 mL cranberry juice

90 mL grapefruit juice

## Method

Pour into a tall glass over ice and stir. Garnish with an orange slice.

*Source: Canadian Iceberg Vodka Corporation ([www.icebergvodka.com](http://www.icebergvodka.com))*

# Paradise

1 part white wine

1 part soda water

1 part cranberry juice

## Method

In a wine glass, mix all ingredients together. Serve over ice. Garnish with fruit as desired.

*Source: Centre d'interprétation de la canneberge ([www.canneberge.qc.ca](http://www.canneberge.qc.ca))*

## Wines

Canada has seven designated viticultural areas located in the southern areas of the provinces of Ontario and British Columbia. These fertile wine-producing areas are located between 41 and 50 degrees latitude, placing them within the same range as the Champagne region of France, Rioja in Spain, southern Oregon and Northern California in the United States and the Chianti Classico region in Italy. The wine producing areas of British Columbia are the Fraser Valley, the Okanagan Valley, the Similkameen Valley and Vancouver Island. In Ontario, wines are produced in the Niagara Peninsula, the Lake Erie North Shore region, Pelee Island and Prince Edward County.

# Snowball Martini

45 mL Canadian vodka

45 mL Canadian ice cider

1 frozen lychee, to create a snowball effect

## Method

In a martini glass, mix all ingredients together well.

*Source: La Face Cachée de la Pomme ([www.appleicewine.com](http://www.appleicewine.com))*

## Beer

Beer was first brewed in Canada three centuries ago by our early settlers and traders. After Jean Talon built Canada's first commercial brewery in 1668 in the City of Québec, beer making was a cottage industry for the next century. The first brewery in Montréal was established in 1786. This event marked the beginning of the industry's development period as small, independent breweries began to open across the country. By the 1870s, brewing was a strong, modern industry with brewers located across the country, from the Maritimes to British Columbia.